



United States Department of Agriculture  
Food and Nutrition Service  
3101 Park Center Drive  
Alexandria, VA 22302

June 30, 1995

Dear Software Industry Executive:

The USDA Food and Consumer Service (FCS) published a final rule (School Meals Initiative for Healthy Children) the week of June 12, 1995, which amends the nutrition standards and provides various menu planning options for the National School Lunch and the School Breakfast Programs.

This final rule implements provisions of proposed rules issued in June 1994 and January 1995 and reflects the Department's review of the comments received on those proposals. As a result of this review, there have been some changes to the menu planning system which will necessitate some modifications to the software used to provide the nutrient analysis for meals served in these programs.

There are two new data sets required for implementation of the final rule of the nutrient-based menu system. These new data sets are not required for the Nutrient Standard Menu Planning Demonstration Project currently underway. They are required for schools to comply with the final rule to be implemented no later than school year 1996.

The new requirements are:

- 1) A new data set of nutrient standards, Recommended Dietary Allowances (RDA), for combined breakfast and lunch meals that must be incorporated into Nutrient Standard Menu Planning (NSMP) software systems for specific age categories and nutrients. This new modified RDA data set for combined breakfast and lunch meals represent 58% of the RDA for specified age groups. A chart of the nutrient standards for this modified RDA data set and the methodology for calculating nutrient values of a combined, weighted breakfast and lunch meal are attached.
- 2) A new data set of nutrient standards for breakfast and lunch for adults 51+ years who participate in the Child and Adult Care Food Program (CACFP). This data set must also be incorporated into NSMP software systems, so that local school districts who operate the CACFP program under NSMP will have the necessary data to analyze meals served to adults, in compliance with program regulations.

The second release of the National Nutrient Database for Child Nutrition Programs is scheduled for July 1995. When the database is made available by USDA, the software companies are responsible for updating their software systems with the new version of the database. This process should be accomplished within a maximum of **three months**. Updated software packages should then be made available to the local school districts for use in Nutrient Standard Menu Planning.

In addition, FCS continues to provide local school districts with updated hardware requirements for computer operating systems they would need to upgrade or purchase

for Nutrient Standard Menu Planning. We have enclosed this information since it may be helpful to software companies in the development and maintenance of their computer programs.

If further information is required regarding the new specifications, please contact Ms. Renee Prioleau at (703) 305-2556.

Sincerely,

Ron Vogel  
Acting Director  
Nutrition and Technical Services Division

Enclosures

Note: These nutrient standards are document #14 in the packet distributed as part of to software developers. The original letter was dated June 30, 1995 and signed by Ron Vogel. On page 1, the new requirement #1 for combined breakfast and lunch analysis should not be used because these requirements were later updated. These old combined breakfast lunch standards are not included in this Word version. The Word version of this document was created June, 8 2006.

Breakfast and Lunch Nutrient Standards for Age 51+

BREAKFAST (1/4 RDA)	LUNCH (1/3 RDA)
484 CALORIES	644 CALORIES
14 GRAMS PROTEIN	19 GRAMS PROTEIN
200 MG CALCIUM	266 MG CALCIUM
2.5 MG IRON	3.3 MG IRON
225 RE VITAMIN A	266 RE VITAMIN A
15 MG VITAMIN C	20 MG VITAMIN C
FAT <sup>1</sup>	FAT <sup>1</sup>
SATURATED FAT <sup>2</sup>	SATURATED FAT <sup>2</sup>

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<sup>1</sup> Not to exceed 30 percent of actual total food energy over a school week.

<sup>2</sup> Less than 10 percent of actual total food energy over a school week.